

Serial No. 10/820,488
Reply to Office Action of March 21, 2007

Listing of the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

Claim 1 (currently amended): A ready to eat vegetable yogurt, comprising:

- a. cooked and pureed vegetables, wherein said vegetables are rapidly cooled before pureeing so that said cooked pureed vegetables are cold when cooled pureed into a smooth uniform consistency;
- ~~b. at least one frozen vegetable added to said cooked vegetables when said cooked vegetables are being cooled to form a cooled vegetable mixture, said cooled vegetable mixture pureed to form a smooth textured mixture of cooled pureed vegetables;~~
- c. cold plain yogurt comprising active cultures of Lactobacillus acidophilus, Lactobacillus casei, Lactobacillus reuteri and Bifidobacterium bifidum;
- d. natural additives to enhance flavor and taste;
- e. said cold ~~cooled~~ cooked pureed vegetables, said cold plain yogurt with active cultures and said natural additives blended to form a cold homogeneous, uniform mixture of ready to eat vegetable yogurt, ~~and~~ wherein said cold cooked pureed vegetables range from 40 to 60 percent by weight, and wherein said cold cooked pureed vegetables do not undergo fermentation when combined with said cold plain yogurt and no artificial additives or preservatives are added to said ready to eat vegetable yogurt;

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f. said ready to eat vegetable yogurt stored at refrigeration temperatures until consumed;

whereby said ~~cooled~~ cold cooked pureed vegetables remain unfermented when the vegetable yogurt is stored at refrigeration temperature.

Claim 2 (currently amended): A ready to eat vegetable yogurt as recited by claim 1 wherein said ~~cooled cooled~~ cold pureed vegetables are formed by individually cooking, cooling and mixing of several vegetables and pureeing together to form a smooth mixture.

Claim 3 (previously presented): A ready to eat vegetable yogurt as recited by claim 1 wherein said cooked vegetables comprise one or more of carrots, peas, beets, corn, cauliflower, broccoli, potatoes, green beans, zucchini, tomatoes, yams and squash.

Claim 4 (original): A ready to eat vegetable yogurt as recited by claim 1 wherein said yogurt is based on soy proteins.

Claim 5 (original): A ready to eat vegetable yogurt as recited by claim 1 wherein said yogurt is based on milk proteins.

Claim 6 (previously presented): A ready to eat vegetable yogurt as recited by claim 1 wherein said additive for enhancing flavor is a fresh herb.

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Claim 7 (original): A ready to eat vegetable yogurt as recited by claim 1 wherein said additive for enhancing taste is sugar (or other sweeteners).

Claim 8 (cancelled)

Claim 9 (cancelled)

Claim 10 (currently amended): A ready to eat vegetable yogurt as recited by claim 1 wherein said ~~cooled~~ ~~cooked~~ cold pureed vegetables range from 48 to 53 percent by weight.

Claim 11 (currently amended): A process for manufacturing ready to eat vegetable yogurt comprising steps of

- a. cooking selected vegetables one at a time or together depending on the vegetable type;
- b. rapidly cooling the said cooked vegetables so as to prevent overcooking and preserve freshness and taste;
- c. ~~adding at least one frozen vegetable to said cooked vegetables when said cooked vegetables are being cooled;~~
- d. ~~mixing said cooked cooled vegetables and said frozen vegetable to form a cooled vegetable mixture;~~
- c. pureeing said rapidly cooled vegetables ~~mixture~~ to form a smooth textured mixture of ~~cooled~~ cold pureed vegetables;

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- d. adding said smooth textured mixture of ~~cooked~~ cold pureed vegetables to cold yogurt with active cultures to form a cold yogurt mixture, wherein said ~~cooked~~ cold pureed vegetables range from 40 to 60 percent by weight, and wherein said cold cooked pureed vegetables do not undergo fermentation when combined with said cold plain yogurt and no artificial additives or preservatives are added to said ready to eat vegetable yogurt;
- e. adding natural additives that enhance taste and flavor;
- f. blending said cold yogurt mixture to produce a homogenous uniform mixture of ready to eat vegetable yogurt;
- g. maintaining said ready to eat vegetable yogurt at refrigeration temperature until consumed so as to preserve the freshness and taste of cooked cooled pureed vegetables and to prevent fermentation thereof by the active cultures of said yogurt.

Claim 12 (original): A process for manufacturing ready to eat vegetable yogurt as recited in claim 11 wherein said yogurt is soy based.

Claim 13 (original): A process for manufacturing ready to eat vegetable yogurt as recited in claim 11 wherein said yogurt is milk based.

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Claim 14 (previously presented): A process for manufacturing ready to eat vegetable yogurt as recited in claim 11 wherein said cooked vegetables used are selected from one of or combinations of a fresh vegetable, a canned vegetable or a frozen vegetable.

Claim 15 (previously presented): A process for manufacturing ready to eat vegetable yogurt as recited in claim 11 wherein said cooked vegetables comprise one or more of carrots, peas, green beans, corn, beets, cauliflower, broccoli, potatoes, zucchini, tomatoes, yams and squash.

Claim 16 (canceled)

Claim 17 (canceled)

Claim 18 (currently amended): A process for manufacturing ready to eat vegetable yogurt as recited in claim 11 wherein said ~~eeled~~ ~~eeeked~~ cold pureed vegetables range from 48 to 53 percent by weight.